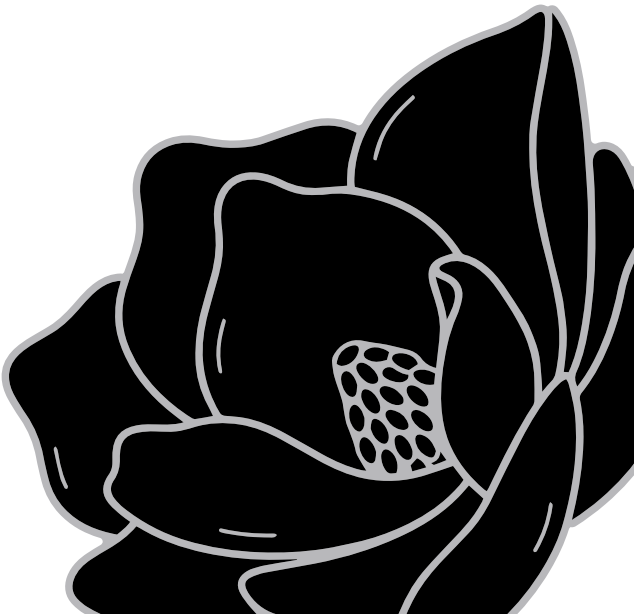
MAGNOLIA







MONTEPULCIANO D'ABRUZZO DOC

Wine Region
Abruzzo

Grape Variety
100% Montepulciano

Technical Data
Appellation: DOC
Alcohol: 13.5% vol.
Residual sugar: 4 g/L

Recommended Pairings
Arrosticini
Porchetta
Hamburgers

Production Method
The patient 6-month ageing in large French oak barrels ensures soft tannins and elegance to create a plush classic red that Italians enjoy.

Flavors
Intense bouquet of ripe black fruit. Rich in fruit, lively, finely framed by oak spices. Ruby-red with violet undertones. Classic.

SANGIOVESE TERRE D'ABRUZZO IGP

Wine Region
Abruzzo

Grape Variety
100% Sangiovese

Technical Data
Appellation: IGP
Alcohol: 13% vol.
Residual sugar: 4 g/L

Recommended Pairings
Eggplant parmesan
Thin crust pizza
Vegetarian antipasti

Production Method
The brief 3-month ageing in neutral oak barrels ensures a soft fresh and juicy wine from the most Italian of grapes.

Flavors
Intense bouquet of ripe red fruit. Dominated by fruit with subtle notes of vanilla and sweet basil. Brilliant ruby-red color.









CERASUOLO D'ABRUZZO DOC

Wine Region
Abruzzo

Grape Variety
100% Montepulciano

Technical Data
Appellation: DOC
Alcohol: 13.5% vol.
Residual sugar: 4 g/L

Recommended Pairings
Refreshing aperitif
Light salads
Marinated white meats

Production Method
A short 8-hour fermentation enhances the perfumes with limited tannin and color extraction, creating a brilliant intense pink color.

Flavors
Brilliant intense pink color and delivers intense flavors of raspberry, cherry and red fruits. Finishes juicy and with great length.

PECORINO D'ABRUZZO DOC

Wine Region
Abruzzo

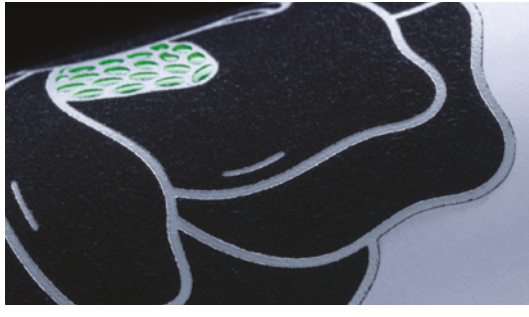
Grape Variety
100% Pecorino

Technical Data
Appellation: DOC
Alcohol: 13% vol.
Residual sugar: 3 g/L

Recommended Pairings
Stuffed mussels
Wild mushroom risotto
Uramaki and Nigiri

Production Method
An overnight cold maceration of the free-run juice greatly enhances the body of our wine, creating an aromatic white. Explosive.

Flavors
Explosive flavors of ripe pear, ginestra flowers and jasmine accompanied by a gentle and refreshing acidity. Mouth watering.









TREBBIANO D'ABRUZZO DOC

Wine Region
Abruzzo

Grape Variety
100% Trebbiano Abruzzese

Technical Data
Appellation: DOC
Alcohol: 12.5% vol.
Residual sugar: 4 g/L

Recommended Pairings
Oysters
Light pasta salads
Italian Caprese salads

Production Method
A traditional fermentation without skin contact and soft pressing bring out our favorite porch sipper for the summer. Luxurius.

Flavors
Intense bright bouquet of citrus fruits washes across the palate with mineral intensity. Pale straw with light green hues. Inviting.

PINOT GRIGIO TERRE D'ABRUZZO IGP

Wine Region
Abruzzo

Grape Variety
100% Pinot Grigio

Technical Data
Appellation: IGP
Alcohol: 12.5% vol.
Residual sugar: 4 g/L

Recommended Pairings
Raw seafood of all types
Fish tacos
Grilled sea bass

Production Method
A traditional fermentation without skin contact reveals the primary fruit flavors to provide a succulent refreshing wine with delicate notes.

Flavors
Laid back, highly drinkable, and packed with full of bright flavors, this zesty wine is best enjoyed on a sunny day on your favourite Terrazza.







CHARDONNAY TERRE D'ABRUZZO IGP

Wine Region
Abruzzo

Grape Variety
100% Chardonnay

Technical Data
Appellation: IGP
Alcohol: 12.5% vol.
Residual sugar: 4 g/L

Recommended Pairings
Spaghetti with clams
Fresh cheese
Grilled vegetables

Production Method
A traditional fermentation without skin contact to enhance the primary flavors of the fruit, creating a refreshing white with delicate notes.

Flavors
Pale straw colour, delicate aromas with hints of apple, hazelnut and acacia flowers. Crisp, full and perfectly balanced. Timeless.

PROSECCO DOC

Wine Region
Veneto

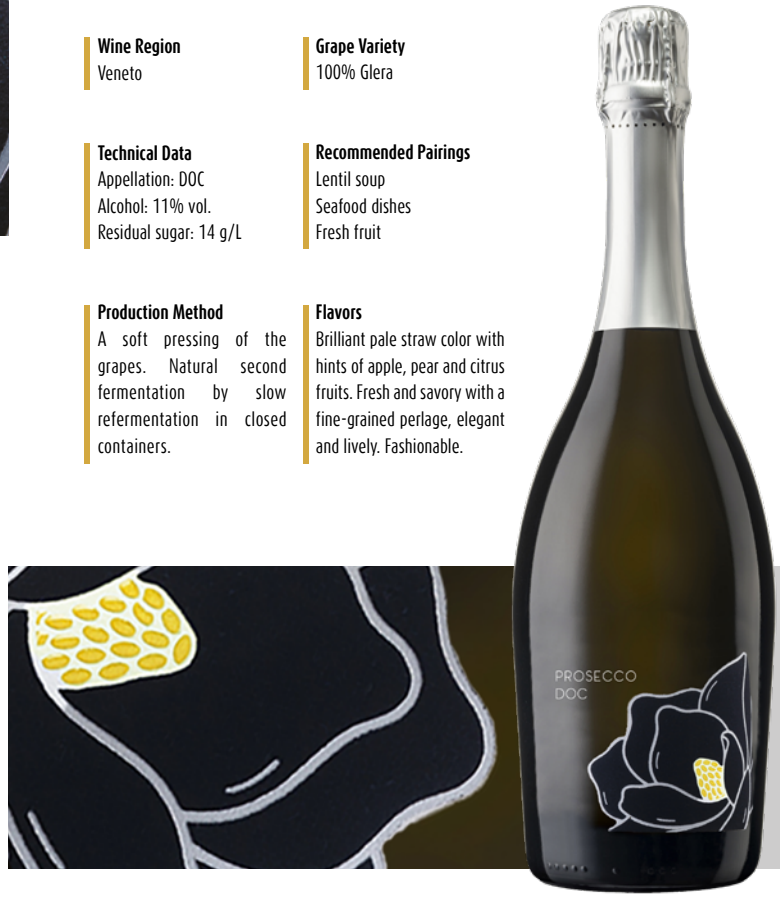
Grape Variety
100% Glera

Technical Data
Appellation: DOC
Alcohol: 11% vol.
Residual sugar: 14 g/L

Recommended Pairings
Lentil soup
Seafood dishes
Fresh fruit

Production Method
A soft pressing of the grapes. Natural second fermentation by slow refermentation in closed containers.

Flavors
Brilliant pale straw color with hints of apple, pear and citrus fruits. Fresh and savory with a fine-grained perlage, elegant and lively. Fashionable.



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